



## PRE-THEATER MENU

4:00PM - 7:00PM DAILY

### APPETIZERS

Choice of One

Soup of the Day

**Greek Salad**

Organic beefsteak tomato, cucumber, red onion, green pepper, Kalamata olives, barrel aged feta, extra virgin olive oil

**Beet & Smoked Goat Cheese Salad**

Wild arugula, cured beets, shaved onions, sherry vinaigrette

**Grilled Tiger Shrimp**

Marinated 48 hours, charcoal grilled

**Tarama**

Caviar mousse, grilled pita bread

### MAIN COURSE

Choice of One

**Whole Branzino**

Charcoal grilled

**Seared Salmon**

Fennel, yogurt beet sauce

**Sirloin Burger**

Arugula, tomato, cabbot cheddar, spicy mayo, hand cut french fries

**Prime NY Strip Steak**

Sautéed spinach

### DESSERT

**Portokalopita**

Orange cake made with organic Zea flour, vanilla gelato

\$30 per person

Tax & gratuity are not included

Executive Chef/Owner Nicholas Poulmentis